



View our **MENU** Online

Chef-Prepared Features



View these **FEATURES** Online

Zuppa Di Giorno

Split Pea Soup

A hearty blend of sautéed mirepoix in extra virgin olive oil, slow-simmered with red split peas, aromatic Italian herbs, and vegetable broth. Finished with a dollop of creamy sour cream
\$13

Appetizers

Pan-Seared Scallops

Succulent U10 dry scallops, Seared to perfection and served atop a rich, creamy homemade polenta. finished with a drizzle of velvety balsamic reduction and garnished with micro greens
\$20 - *Suggested Wine: Pinot Grigio / Suggested Cocktail: French 75*

Peach Burrata Salad

Creamy imported burrata paired with ripe, grilled juicy peaches, and fresh basil. Served over a bed of arugula, then lightly dressed with extra virgin olive oil and a balsamic reduction
\$18 - *Suggested Wine: Prosecco / Suggested Cocktail: Limoncello Spritz*

Stuffed Shrimp

Wild-caught Mexican jumbo shrimp, delicately and generously filled with jumbo lump crab meat, fresh herbs, and a touch of seasoning. Oven-baked to perfection and served over a vibrant grape tomato and roasted corn salad. Accompanied with a side of black garlic aioli
\$19 - *Suggested Wine: Chardonnay / Suggested Cocktail: Italian Margherita*

Lamb T-Bone

Two expertly seasoned lamb T-bones, infused with coriander and aromatic herbs, grilled over an open flame to perfection. Served alongside a roasted vegetable couscous salad and a side of tahini garlic aioli
\$19 - *Suggested Wine: Chianti Classico / Suggested Cocktail: Boulevardier*

Entrees

Chateaubriand Steak

A luxurious 16-ounce center-cut tenderloin from Stock Yards, seasoned simply with sea salt, then expertly pan-seared and oven-finished to achieve exceptional tenderness and flavor. Sliced and elegantly topped with a house-made herb butter. Served with roasted potatoes and Brussels sprouts
\$65 - *Suggested Wine: Barolo / Suggested Cocktail: Italian Manhattan*

Lobster Tail

Succulent Maine lobster tail, expertly grilled and served over orecchiette pasta tossed in a velvety roasted red pepper sauce. Finished with premium jumbo lump crab meat
\$50 - *Suggested Wine: Vermentino / Suggested Cocktail: Amalfi Martini*

Cowboy Ribeye

An 18-ounce USDA Prime Ribeye from Stock Yards, seasoned with sea salt and flame-grilled to achieve a bold, smoky char. Topped with savory Boursin cheese crumbles and served with golden roasted potatoes and Brussels sprouts
\$50 - *Suggested Wine: Super Tuscan / Suggested Cocktail: Old Fashioned*

Pan-Seared Branzino

A delicate, wild-caught Mediterranean sea bass fillet, expertly pan-seared to a crisp, golden perfection. Finished with a luxurious drizzle of black truffle oil for a rich, aromatic touch. Served with roasted multi-colored sweet mini peppers and homemade mashed potatoes
\$40 - *Suggested Wine: Toscana Bianco / Suggested Cocktail: Negroni*

Desserts

Be sure to save room! Our servers will present a dessert tray at the end of your meal,

**Celebrate Dad this Father's Day at Bella Tuscany! Reserve your table now
and treat him to an unforgettable dining experience**

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